

Christmas Set Menu £100

Frena bread (v)

Matbucha, labneh, harissa, olives

Starters

Tuna crudo

Citrus segments, blood orange vinaigrette, chervil

Fresh market vegetable salad (v, gf)

Feta cheese, spicy green peppers, olive oil, lemon

Slow cooked salsify & parsnips (v, n)

Skordalia cream, feta cheese, roasted onion

Beef tataki

Cranberry and pickled red onion salsa

Mains

Stuffed turkey

Smoked freekeh, herbs, dried blueberries

Smoked salmon

Green seasonal vegetables & ras el hanout butter sauce

Freekeh gnocchi alla Romana (v, n)

Wild mushrooms, sour cream, pecorino, macadamia nuts

Lettuce salad (v, vgo, n, gf)

Greek honey oregano vinaigrette, roasted walnuts in garlic

Desserts

Citrus panna cotta (qf)

Claro Christmas pudding (v)

Challah cubes, crème Anglaise, caramelised quince, mascarpone cinnamon ice cream

Mille-feuille

Classic mille-feuille puff pastry with vanilla cream, toffee sauce



Christmas Set Menu £140

Frena bread (v) Matbucha, labneh, harissa, olives
Fried brussels sprouts (v) Caper aioli

Starters

Tuna crudo

Citrus segments, blood orange vinaigrette, chervil

Fresh market vegetable salad (v, gf)

Feta cheese, spicy green peppers, olive oil, lemon

Slow cooked salsify & parsnips (v, n)

Skordalia cream, feta cheese, roasted onion

Beef tataki

Cranberry & pickled red onion salsa

Palate cleanser; parsnip & chestnut soup

Mains

Claro lamb platter

Tzatziki, matbucha, pickled vegetables, pita bread

Sea bass in salt crust (gf)

Roasted seasonal farm vegetables, white wine, lemon butter sauce

Wild mushrooms

Chestnuts, egg yolk

Delica pumpkin (vg, gf)

Pumpkin and citrus purée, red sorrel, pumpkin seed

Lettuce salad (v, vgo, n, gf)

Greek honey & oregano vinaigrette, roasted walnuts in garlic

Desserts

Citrus panna cotta (qf)

Pistachio profiteroles (n)

Served with strawberries, meringue flakes

Date & whiskey caramel (n, vg)

Date cake, whiskey caramel sauce, pecan crumble, coconut sorbet

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free, (vgo) - Vegan option available, (vo) - Vegetarian option available We cannot guarantee the absence of allergens in our kitchen or dishes.



Christmas Set Menu £180

Frena bread (v) Matbucha, labneh, harissa, olives
Fried brussels sprouts (v)

Starters

Tuna crudo & caviar

Citrus segments, blood orange vinaigrette, chervil

Fresh market vegetable salad (v, gf)

Feta cheese, spicy green peppers, olive oil, lemon

Slow cooked salsify & parsnips (v, n)

Skordalia cream, feta cheese, roasted onion

Beef tataki

Cranberry & pickled red onion salsa

Palate cleanser; parsnip & chestnut soup with winter truffles

Mains

Sirloin on the bone

Grilled pickled red cabbage, bone marrow, demi-glace

Sea bass in salt crust (gf)

Roasted seasonal farm vegetables, white wine, lemon butter sauce

Beurre blanc spaghetti,

Oscietra caviar, chives

Delica pumpkin (vg, gf)

Pumpkin and citrus purée, red sorrel, pumpkin seed

Lettuce salad (v, vgo, n, gf)

Greek honey & oregano vinaigrette, roasted walnuts in garlic

Desserts

Pistachio or vanilla profiteroles (n)

Served with strawberries, meringue flakes

Bread pudding (v)

Challah cubes, crème Anglaise, caramelised apples with cinnamon, clotted cream ice cream

Claro waffle (n, v)

Milk chocolate mousse, crème Anglaise

Claro cheesecake

Raspberry coulis, berries